| ID | protein sourcetrue1false | texturetrue2false | shelf lifetrue3false | cooking timetrue4false | no. of ingredients | additional labelling |
| --- | --- | --- | --- | --- | --- | --- |
| Manufacturer 01 |
| A1 | pea | minced | 9 d to ed (0 d) | 7-8 min | 17 | consume only thoroughly heated; MAP |
| A4 | pea | minced | 2 d to ed (0 d) | 5-8 min | 18 | consume only thoroughly heated; MAP |
| Manufacturer 02 |
| A2 | pea | minced | 6 d to bbd (1 d) | 3-5 min | 14 | raw; consume only thoroughly heated; MAP |
| A3 | pea | minced | 3 d to bbd (0 d) | 4-6 min | 13 | MAP |
| A5 | pea | minced | 14 d to bbd (1 d) | - | 13 | MAP |
| A7 | pea | minced | 13 d to bbd (1 d) | 2 min | 14 | MAP |
| A8 | pea | minced | 6 d to bbd (1 d) | 3-5 min | 15 | consume only thoroughly heated; MAP |
| D2 | pea | fibrous | 7 d to bbd (1 d) | - | 12 | MAP |
| D4 | pea | fibrous | 28 d to bbd (1 d) | 3-5 min | 11 | MAP |
| D5 | pea | minced | 12 d to bbd (1 d) | - | 14 | pre-heated; MAP |
| D6 | pea | fibrous | 14 d to bbd (1 d) | 3-5 min | 13 | MAP |
| D7 | pea | fibrous | 12 d to bbd (1 d) | 3-5 min | 13 | MAP |
| D8 | pea | fibrous | 28 d to bbd (1 d) | 3-5 min | 10 | MAP |
| Manufacturer 03 |
| A6 | pea | minced | 29 d to bbd (2 d) | 3-5 min | 6 |  |
| B8 | soybean | minced | 22 d to bbd (2 d) | 3-5 min | 8 |  |
| Manufacturer 04 |
| B1 | soybean | minced | 52 d to bbd (3 d) | 4-6 min | 10 | MAP |
| B3 | soybean | minced | 10 d to bbd (3 d) | 4-6 min | 20 | MAP |
| Manufacturer 05 |
| B2 | soybean | minced | 5 d to ed (-) | 7 min | 15 | raw; consume only thoroughly heated; frozen once; MAP |
| B6 | soybean | minced | 3 d to ed (-) | 8-10 min | 12 | raw; consume only thoroughly heated; frozen once; MAP |
| B7 | soybean | minced | 3 d to ed (-) | 12 min | 21 | raw; consume only thoroughly heated; frozen once; MAP |
| C1 | soybean | fibrous | 13 d to ed (-) | 5 min | 6 | pre-heated; frozen once; MAP |
| C2 | soybean | minced | 18 d to ed (-) | 5-7 min | 22 | pre-heated; frozen once; MAP |
| C3 | soybean | fibrous | 10 d to ed (-) | 4-7 min | 16 | pre-heated; frozen once; MAP |
| C4 | soybean | fibrous | 24 d to ed (-) | 4-7 min | 18 | pre-heated; frozen once; MAP |
| Manufacturer 06 |
| B4\*true5false | soybean | fibrous | 174 d to bbd (2 d) | 6-8 min | 4 | consume only thoroughly heated; frozen once; |
| B5\*true5false | soybean | fibrous | 119 d to bbd (2 d) | 6-8 min | 27 | consume only thoroughly heated; frozen once; |
| Manufacturer 07 |
| C5 | soybean | fibrous | 0 d to bbd (-) | 4-5 min | 14 | pre-heated; consume only thoroughly heated; MAP |
| C6 | soybean | fibrous | 0 d to bbd (-) | 4-5 min | 19 | pre-heated; consume only thoroughly heated; MAP |
| C7 | soybean | fibrous | 0 d to bbd (-) | 4-5 min | 21 | pre-heated; consume only thoroughly heated; MAP |
| Manufacturer 08 |
| C8 | soybean | fibrous | 8 d to bbd (1 d) | 5 min | 23 | consume only thoroughly heated; MAP |
| Manufacturer 09 |
| D1 | pea | minced | 10 d to bbd (1 d) | - | 16 | MAP |
| D3 | pea | fibrous | 7 d to bbd (1 d) | - | 16 | MAP |
| *1*Protein basis of the examined product. Only pea or soybean protein products were selected for the study. |
| *2*product designation. Products with a minced 'meat' basis (i.e. minced meat, burger, cevapcici, sausages) were additionally classified as 'minced', products immitating pieces of meat or a meat structure (i.e. fillets, steaks, chunks, kebab) were classified as 'fibrous'. |
| *3*days to expiration date (ed) or best before date (bbd) at sampling. In brackets: consume within x days after opening. |
| *4*Recommended cooking time. If label said (e.g.) 2 minutes per side, the recommended cooking time were doubled to 4 minutes for this table. |
| *5*frozen product |